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COOKBOOKS

HOME BAKING



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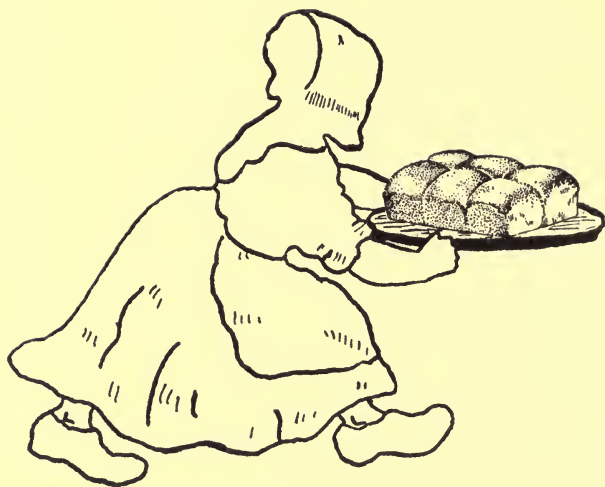
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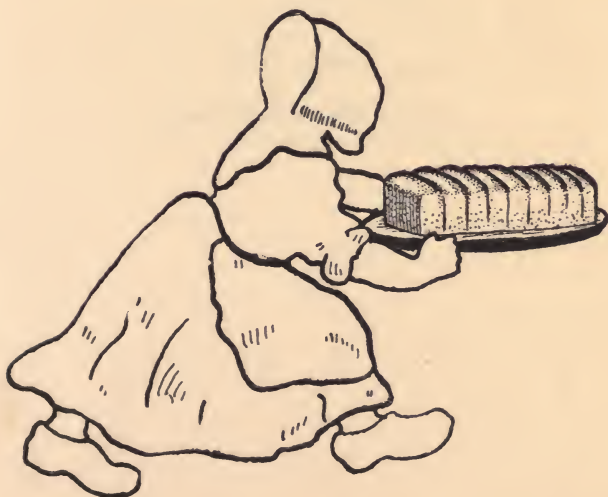
*We can live without poetry, music and art,
We can live without conscience and can live
without heart,*

*We can live without friends and can live without
books,*

But civilized man cannot live without cooks.

H O M E BAKINGS

E d n a E v a n s



Price Fifty Cents

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OF
SAN FRANCISCO, CALIFORNIA,
WHOSE EXCELLENT COMPRESSED YEAST
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HOME BAKINGS
MORE THAN SATISFACTORY

DRAWINGS BY HAROLD EVANS

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TABLE OF MEASURES

Sixty drops equal one teaspoonful.

Three teaspoonfuls equal one tablespoonful.

Four tablespoonfuls equal one-quarter cup or one-half gill.

Eight rounded tablespoonfuls of dry material equal one cupful.

Sixteen tablespoonfuls of liquid equal one cupful.

One cupful of liquid equals two gills or one-half pint.

One heaping tablespoonful of sugar equals one ounce.

One heaping tablespoonful of butter equals two ounces.

Two rounded tablespoonfuls of flour equal one ounce.

Two rounded tablespoonfuls of ground spice equal one ounce.

One cupful of butter or sugar equals one-half pound.

Two cupfuls of flour equal one-half pound.

Five medium-sized nutmegs equal one ounce.

One quart of sifted pastry flour equals one pound.

One pint of granulated sugar equals one pound.

One pint of butter equals one pound.

One pint of ordinary liquid equals one pound.

One solid pint of chopped meat equals one pound.

One cupful of rice equals one-half pound.

One cupful of Indian meal equals six ounces.

One cupful of stemmed raisins equals six ounces.

BREAD



Dough should be thoroughly mixed with a perforated spoon before kneading.

Make small loaves and bake well.

If your dough is not light and spongy enough, give your dough more age; if too much so, take it younger.

Cold and salt check fermentation; salt retards yeast; heat hastens it. Sugar is food for yeast and helps it to bud and grow.

Keep dough well covered to prevent crust from forming; a tin pan or earthen dish covered over bowl containing dough is better than a cloth or paper.

Bread is ready for the oven when the dent produced by pressing the finger on loaf will remain.

Bread and rolls should be set in a place only moderately warm. If dough becomes chilled, bread will be heavy, slow and coarse. If too warm, it will be coarse, dark and probably sour.

Let dough double in size before baking; this should require one hour.

If for any reason, dough has soured, a teaspoonful of soda dissolved in a little water will help it, but will not bring back the sweet flavor home-made bread should have.

It is impossible to tell in any recipe just how much flour to add to a dough or batter of any kind, as flour differs in many ways. Some flour requires more water

Bread

or milk than others, so that the quantity required may vary for dough of a proper consistency.

If any dark flour (Graham, etc.) is used for bread instead of white, use whole wheat flour, as it possesses more healthful properties than any other flour.



Short Method for Bread Making Scald one and one-half pints milk; dissolve one cake compressed yeast in two-thirds cupful lukewarm water; add two tablespoonfuls sugar; sift two sifters of flour in mixing bowl. When milk is lukewarm, add one large tablespoonful salt; add dissolved yeast to milk; make well in center of flour, and add milk. Stir with mixing spoon until flour is all taken up, then turn out on board and knead well for twenty minutes. Return to bowl and let raise in warm place, well covered. This will take from two to three hours. When sufficiently risen, punch down and let stand for three-quarters of an hour longer (doubled in bulk). Mold into loaves or rolls, handling the dough very gently. Put in well-greased pans, let raise and bake. Rolls should raise at least one-half hour and loaves one hour. Bake rolls twenty-five minutes and loaves one hour in wood or coal range, or forty-five minutes in gas range. If desired to make this bread over night, use only one tablespoonful sugar and one and one-half tablespoonfuls salt. Bread made by this method can be set at seven o'clock in the morning and should be out of the oven by noon.

If desired to make bread at night, use method as above at night just before retiring, and in the morning dough will be ready to put into pans; let raise and bake. If dough is made into loaves at seven in the morning, it should be baked by nine o'clock.



Take a piece of bread dough, put in a bowl, and add to it two eggs, one-half cup sugar and one-half cup butter. Mix this in thoroughly, adding just enough flour to keep it from sticking to bowl. Knead well and make into small rolls, put in well-greased pan and let raise until very light. Bake in quick oven for one-half hour.



Dissolve one cake compressed yeast in one-half cup lukewarm water; scald one pint of milk; when lukewarm add yeast; add white flour enough to make batter; beat well and set aside for one hour; when raised, add two tablespoonfuls sugar or molasses, a teaspoonful salt and whole wheat flour enough to make a rather stiff dough. Put on molding board and knead until smooth and elastic. Put in well-greased pan and set aside to raise. This will take about three hours. When light, brush top with cold water and bake in moderate oven one hour.



Scald one pint of milk; when lukewarm add one cake compressed yeast dissolved in one-half cup luke warm water; add one cup white flour, four tablespoonfuls molasses, one-half teaspoonful soda dissolved in a little

Bread

water, three tablespoonfuls butter, one teaspoonful salt and whole wheat flour enough to make dough stiff enough to knead. Work in one cupful chopped walnuts. Knead until smooth; put in bowl to raise. When light, make into loaves, put into well-buttered pans; let raise again and bake one hour.



Raised Ginger Bread

Scald one pint milk; when lukewarm add one cake of compressed yeast dissolved in one-third teacupful lukewarm water; add white flour enough to make a batter; set aside for one hour to raise. Cream one-half cup sugar with three tablespoonfuls butter; add three eggs, one cupful molasses, one teaspoonful soda, dissolved in a little water, one teaspoonful salt and one cupful lukewarm milk; add these to sponge, with flour enough to make batter as for cake; sift in, one heaping tablespoonful ginger, one-half teaspoonful cinnamon, one-quarter teaspoonful each of allspice and nutmeg. Put in well-greased pans, let raise until very light, and bake in moderate oven forty minutes.



Saffron Cake

Dissolve one cake compressed yeast in one cupful lukewarm milk; add flour to make batter; set aside for one hour. Put boiling water over one-half package saffron and let steep. Take one cupful sugar and cream with one-half cup butter and one-half cup lard; add one teaspoonful salt, nutmeg to taste, three-fourths pound

currants, three-fourths pound candied lemon peel and raisins, if desired; add saffron and water (there should be at least a cupful); water must be lukewarm; add flour enough to make dough you can dip out with hands. Stir well and set aside to raise; when light, put in pans as buns or make into loaves. Bake buns twenty minutes and loaves forty minutes. If boiling water is poured over lemon peel, it will slice very readily.—

Mrs. W. G. George, Grass Valley.



One pint of lukewarm milk and one pint of lukewarm *Raisin*
water; dissolve one cake compressed yeast in one-third *Bread*
cup water and add to milk and water; add two table-
spoonfuls sugar, same of butter and two quarts of sifted
flour in which one pound of raisins has been thoroughly
mixed. Be sure to dredge raisins with flour. Mix thor-
oughly and put on board and knead twenty minutes.
Put in bowl to raise and when quite light, make into
loaves, set in warm place to raise again and bake in
moderate oven. More sugar can be added, if desired.



Dissolve one cake compressed yeast in two-thirds cup- *German*
ful lukewarm water; add two tablespoonfuls sugar; *Coffee*
scald one-half pint milk; when lukewarm add to yeast *Cake*
with enough flour to make a batter; set aside for one
hour to raise. Cream one cup sugar with one-fourth
cup butter, add three eggs, a teaspoonful salt; dredge one
cupful Sultana raisins, one cupful currants and one-

Bread

fourth pound citron with flour, and add to sponge with flour enough to make a batter, after adding one cupful lukewarm milk. Stir thoroughly, then add enough flour to make a very soft dough. Knead fifteen minutes, then put in well-greased pan and let rise in warm place until very light. Bake in moderate oven forty minutes.



French Potato Rolls

Pare two large potatoes; cover them with boiling water, boil five minutes and throw water away. Now cover with one pint boiling water and boil until potatoes are soft and mealy; drain, saving water. Mash potatoes and add one pint scalded milk; beat until smooth. Now add water in which they were boiled; add a level teaspoonful salt and when mixture is lukewarm, add two tablespoonfuls sugar and one cake compressed yeast dissolved in one-third cup lukewarm water; add a pint and a half flour; cover and stand in warm place until light; then add flour enough to make a very soft dough. Knead lightly until dough loses stickiness, put back in bowl and when it has doubled its bulk, make into tiny rolls. Put into greased French roll pan, and when very light, bake in quick oven fifteen minutes. Be sure to have dough soft as possible.



*Squash or
Pumpkin
Rolls* Take two cups of squash or pumpkin (or sweet potato is equally good) add one-half cup butter, five tablespoonfuls sugar, one-half teaspoonful salt, one-half cup sweet milk. Put in saucepan over fire and warm to lukewarm. Dissolve one cake compressed yeast in one-half cup

lukewarm water, add this to lukewarm squash. Now add flour sufficient to make a dough as soft as can be handled. Turn out on board and knead thoroughly until dough loses stickiness; put back into bowl and set well covered in warm place until light. Make into rolls, put into well-greased pans and let raise for one-half hour, or until very light, then bake in moderate oven. These rolls are delicious if cut in two when cold, toasted, buttered and set in the oven again until hot.



Scald one pint milk; take from fire and add two round- *Vienna*
ing tablespoonfuls butter. When lukewarm, add a cake *Rolls*
of compressed yeast dissolved in one-third cup lukewarm water; add one-half teaspoonful salt and flour enough to make dough as soft as you can knead. Knead well twenty minutes; put back in bowl and leave for several hours until very light. Then make very small rolls, putting into well-greased pans so they will not touch each other. Give them plenty of room to raise. Cover and stand aside until light. When ready for oven, cut across the top of each roll both ways, brush with white of egg, and bake in a quick oven twenty minutes.



Scald one pint of milk; add three tablespoonfuls butter *Crumpets*
and when lukewarm add a cake of compressed yeast dissolved in one-third cup lukewarm water; add a pinch of salt and enough flour to make a batter. Beat well, cover, and let stand until very light. Heat griddle

Bread

slightly, grease crumpet rings and place them on griddle. Put two tablespoonfuls batter in each ring; bake slowly on one side, then turn them, rings and all. As soon as they are sufficiently baked, remove the rings, push the crumpets to one side of griddle, remove rings and fill again. Pull them apart; do not cut.



*French
Sweet
Rolls*

Dissolve one cake compressed yeast in one-half cup lukewarm water; take one cup lukewarm milk, add yeast to it and enough flour to make a batter. Let raise in warm place, well covered. When light, rub together one-half cup butter and one-half cup sugar, beat gradually into sponge; add two eggs well beaten and flour to make same thickness as at first. Stand aside and let raise again; then add flour enough to make a soft dough and knead thoroughly. Set aside again until it has doubled in size, then roll out on board and cut as for Parker House rolls, only folding two sides over after spreading with soft butter. Press down in center of roll, put in pans well separated, and when quite light, brush with white of egg mixed with a little water and vanilla. Sprinkle granulated sugar thickly over top and bake fifteen minutes. If a napkin is laid over rolls in the pan for five minutes it gives a very tender crust.



*Swedish
Bread*

Scald one pint of corn meal, one pint of boiling water. When cool, add one quart lukewarm water, a scant teaspoonful salt and one cake compressed yeast

dissolved in one-third cup lukewarm water. Now add rye meal enough to make a stiff dough; break off a piece about the size of a pint cup, roll out thin, place on a cloth, cover for one hour and bake in moderate oven forty minutes. This dough should be kneaded well, using whole wheat flour for kneading.



Scald one pint of milk; add to it three tablespoonfuls *German* butter, and when lukewarm, add one cake compressed *Horns* yeast to it; let dissolve, then stir in flour enough that you can knead it. Put on board and knead twenty minutes, adding flour on board as needed. Put back in bowl and set well covered in warm place until very light. Put on board and roll out in sheet about an inch thick; cut or shape into crescents, place in greased pan so they will not touch and let raise for about one-half hour. They must be very light. Put into quick oven and while they are baking, beat together one tablespoonful sugar, one of milk and one of white of egg. Have some almonds chopped fine. When rolls have been in oven ten minutes take out and brush with egg mixture and dust thickly with almonds immediately. Put back in oven and bake five minutes longer.



Scald a half pint milk; add two rounding tablespoonfuls *Nun's* butter. When lukewarm add one cake compressed *Puffs* yeast, dissolved in one-third cup lukewarm water. Now stir in gradually as much flour as can be worked with a

Bread

spoon, but not with the hands; cut off spoonfuls of this; drop into greased pans. Cover and stand in warm place for one hour or until light. Bake in quick oven thirty minutes.



Cupid's Cakes

Beat up four eggs, add one cake compressed yeast dissolved in one cupful lukewarm water, add one pound butter, one and one-half cups sugar and one-half pint milk. Sift one and one-half pounds flour in mixing bowl; make well in it and add mixture. Knead dough thoroughly and set in warm place until light. Bake in individual tins, first putting candied orange peel cut in thin strips on each cake. Bake twenty minutes.



French Rolls

Scald one and one-half pints milk; when lukewarm, add one cake compressed yeast dissolved in one-fourth cup lukewarm water. Stir in enough flour to make a batter; beat well, cover and set in a warm place until very light. Now add another half pint of lukewarm milk and a tablespoonful salt; rub two tablespoonfuls butter into a pint of flour and stir this in. Then go on adding flour until you have a dough stiff enough to knead. Knead this thoroughly for twenty minutes, put back in bowl and when it has doubled its bulk, roll it out carefully in long narrow strips. Cut in pieces about four inches long, put in a pan so they will not touch each other; cover, and when very light, bake in a quick oven fifteen minutes. French roll pans can be purchased at any good hardware store.

Melt a piece of butter the size of an egg in pan; add *Parker*
two teaspoonfuls sugar, one pint of lukewarm milk, *House*
which has been scalded, one teaspoonful salt, and one *Rolls*
cake compressed yeast dissolved in a little water. Sift
flour enough in mixing bowl to make a soft dough.
Knead well, cover and stand in warm place until light.
Turn out on molding board and roll out in sheet an
inch thick. Cut with biscuit cutter, cover with soft but-
ter; fold over one side, pinching a small place in the
center to make it stay together. Put in pans so they
cannot touch each other, set in warm place to raise, then
bake about fifteen minutes in hot oven.



Dissolve one cake of compressed yeast in one pint luke- *Irish*
warm milk; add flour enough to make moderately stiff *Bread*
sponge; let rise until light. Take one cup sugar, mix
with one cup butter, add whole wheat flour enough to
make a dough as soft as can be handled, first adding one
cup dredged raisins. Knead well and let rise. Put in
pans, and when light, bake as rolls or loaves.



Rub together two tablespoonfuls butter and one *Dutch*
pound pastry flour. Mix together one-quarter pound *Cake*
sugar, one teaspoonful allspice and one teaspoonful cara-
way seed; add to butter and flour and mix. Scald a half
pint milk, and when lukewarm, add one cake com-
pressed yeast dissolved in one-third cup lukewarm
water; add to flour and mix, adding a cup of currants

Bread

and one of raisins, which have been dredged in flour. Put on board and knead for twenty minutes. Put in well-buttered pan (a pan used for Boston brown bread is best), put dough in pan, cover and stand in warm place until light. Bake in a moderate oven. It must be very light. Caraway seed may be omitted, if desired.



Raised Cinna- mon Rolls

Dissolve one cake compressed yeast in one pint of luke-warm milk; add flour to make sponge; let rise until it begins to drop. Rub together butter the size of an egg and one teacupful sugar; add this to sponge with a cupful of warm milk. Now add flour to make dough as soft as can be handled; roll out about one inch thick, spread thickly with butter, sugar and cinnamon. Roll as for jelly cake and cut off pieces from one end of dough. Put in pan so they will not touch each other, let raise for one-half hour then bake in moderate oven twenty minutes.



Grand- mother's Brown Bread

Take three pints of whole wheat flour and the same amount of yellow corn meal; take one-half teacupful of molasses, two teaspoonfuls salt, one of soda and one cake of compressed yeast dissolved in one-third teacupful luke-warm water; add lukewarm water enough to make a dough as stiff as you can stir with a spoon; butter pans well and fill two-thirds full of dough; brush with cold water to smooth loaves and set aside in warm place to raise. They must be very light. Bake in moderate oven one hour.

Allow one-half pint of ground rice to one quart of *Rice* milk; put one pint of milk over fire; add one teaspoonful *Bread* salt; dissolve rice in remainder of milk and add this to the pint of boiling milk, stirring constantly. Allow to boil four minutes, then at once stir in as much flour as you can with a spoon. When lukewarm add one cake compressed yeast which has been dissolved in one-third cupful of lukewarm water; stir well. Let stand till morning, then knead in more flour until it does not stick to molding board. After thoroughly kneading, put into well-greased pans and let raise until very light. Bake in moderate oven.



Put one pint of milk over the fire to boil. When boiling, stir in two-thirds of a cupful of corn meal; cook as you would mush; take from fire and add one pint of *Raised* scalded milk and a teaspoonful salt. When lukewarm *Corn Meal* add one cake compressed yeast dissolved in one-third *Bread* cupful lukewarm water; add a pint of white flour and beat thoroughly; cover and let stand in warm place until very light. Now add flour enough to make a dough, adding two tablespoonfuls sugar and one rounding tablespoonful butter. Knead until it loses all stickiness. Make into loaves and set in warm place until very light. Brush with cold water and bake in moderately hot oven three-quarters of an hour.

Bread

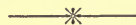
Rye Bread

Scald one pint of milk and add one-half pint of water; when lukewarm add one cake compressed yeast dissolved in one-third cupful lukewarm water; add one-half teaspoonful salt and stir in sufficient white flour to make a batter; beat thoroughly; cover and stand in a warm place for one hour, or until very light. Now add rye flour enough to make a dough; put on molding board and knead twenty minutes. Make into loaves; cover and set in a warm place one and one-half hours. Brush with cold water to smooth loaves and bake in moderately hot oven three-quarters of an hour.



Rolls

Dissolve one cake yeast in one pint lukewarm water; stir in sifted flour to make a light sponge and stand in warm place until light. Then add to sponge one-half pint milk, one tablespoonful salt, two of sugar and two of melted butter. Mix into a soft dough and let stand in well-covered bowl until light. Then make into rolls, let stand for one-half hour, and bake.



Waffles

Dissolve one cake compressed yeast in one cup of lukewarm water; add one pint lukewarm milk; one teaspoonful salt and one egg, well beaten. Stir gradually three and one-half cups flour. Let rise three hours and bake in hot waffle rings.

Dissolve one cake of compressed yeast in one-half cup lukewarm water; add two tablespoonfuls sugar; add one cup lukewarm sweet milk and flour enough to make a batter; set aside in warm place to raise. This will take an hour or more. Cream one and one-half cups sugar with one-half cup butter; add to sponge when raised; then add four well-beaten eggs, a teaspoonful vanilla and flour enough to make a batter as for any other loaf cake. Stir well and put in well-greased pans; cover and set aside until light. Bake in moderate oven. *Raised Plain Cake*



Dissolve one cake compressed yeast in one cup lukewarm milk; dissolve one and one-half teaspoonfuls salt into one quart lukewarm milk, add one cup sugar, one tablespoonful butter, two eggs and flour enough to make rather stiff batter. Mix over night and bake in the morning. *Muffins*



Dissolve one cake compressed yeast in one cup lukewarm milk; add flour enough to make batter and set aside in warm place to rise. This will take about one hour. When light, add one cup strong black coffee, lukewarm, one cup sugar, one-half cup molasses, one-half cup butter, creamed with sugar, four well-beaten eggs; add one and one-half teaspoonfuls mixed spices with flour enough to make batter as for cake, put in well-buttered tins, and set in warm place to rise. This will take about *Raised Coffee Spice Cake*

Bread

three hours. When very light, bake slowly in moderate oven. This cake can be set over night, if desired. Put in all ingredients and set in kitchen.



Finger Rolls

Scald one-half cup cream, add two tablespoonfuls sugar and one-half tablespoonful salt. When mixture is lukewarm, add one cake compressed yeast, dissolved in a little lukewarm water (one-fourth cup). When thoroughly mixed, add one and one-half cups flour. Put on board and knead until smooth; cover, and set in warm place to raise. When very light, return to board and gently roll to one-half inch thickness; shape with a lady finger cutter, place in buttered pan so they will not touch. Let raise again, and bake in moderate oven. When they have been baking for ten minutes, take out and brush over with melted butter; return to oven for five minutes.



Reception Rolls

Scald two cups milk; when lukewarm add two tablespoonfuls sugar, one-fourth cup butter, one-half tablespoonful salt and one cake compressed yeast dissolved in one-fourth cup lukewarm water; add three cups flour, beat thoroughly; cover, set in warm place to rise; when quite light, add two and one-half cups flour, knead well; cover, let rise again; then put on board, roll out one-half inch thick, make into rolls; let rise again and bake.

Mix one cupful of lukewarm wheat mush, one-fourth *Date*
of a cupful of brown sugar, two tablespoonfuls butter and *Bread*
one-half tablespoonful salt. When lukewarm, add one
cake compressed yeast dissolved in one-fourth cupful luke-
warm water; add enough flour to make dough; knead,
working in one cupful chopped and stoned dates; cover,
set in warm place to raise. When light, put in buttered
pan as rolls or loaves. Let raise again and bake in
moderate oven.



Take six good-sized potatoes, boil and mash very fine; *Potato*
add one pint potato water and two pints hot water. Stir *Bread*
in flour until you have a stiff batter; when lukewarm,
add one cake compressed yeast dissolved in one-fourth
cupful lukewarm water; cover, set in warm place to
raise. When light, add two tablespoonfuls sugar, one
tablespoonful salt and one tablespoonful butter (melted);
add flour to make dough, knead twenty minutes. Let
raise again, make into loaves or rolls. Let raise and bake.



Dissolve one cake compressed yeast in one-half cup *Raised*
lukewarm water; cream one-half cup butter with one *Feather*
and one-half cups sugar, add one teacupful milk; add *Cake*
yeast and four well-beaten eggs; add one teaspoonful
vanilla and flour enough to make an ordinary batter.
Set aside and let raise. When light, pour in well-but-
tered pans and let raise again; then bake as any ordinary
cake.

Bread

Raised Layer Cake

Dissolve one cake compressed yeast in one cup milk; add one teaspoonful sugar and flour enough to make batter. Set aside in warm place, well covered, to raise. When light, have ready one-half cup butter creamed with one and one-half cups sugar; add to sponge. Now separate sponge, dividing it in half; add to one-half of it the well-beaten yolks of four eggs, vanilla and flour enough to make ordinary cake batter; put in well-buttered pans and let raise and bake. Do same with other half, using whites of four eggs.



Raised Potato Cake

Dissolve one cake compressed yeast in one cup lukewarm milk; add one cup of finely mashed potato and flour enough to make a sponge rather thin; set aside in warm place, well covered until light. Cream two cups sugar with three-fourths cup butter; add one-half cup lukewarm milk, four eggs, one at a time, one teaspoonful cinnamon, one teaspoonful allspice, one teaspoonful cloves, one cup chopped English walnuts, one cup raisins, two cupfuls flour and three tablespoonfuls ground chocolate; mix all ingredients well together and put in buttered pan to raise. Set in warm place. When light, bake in moderate oven slowly. Requires long baking.



Baking Powder Nut Bread

Four cups flour, two teaspoonfuls baking powder, one-half cup sugar, two cups sweet milk, two eggs, one teaspoonful salt, one cup chopped walnuts, one cup seedless raisins. Mix dry ingredients, add milk and eggs, mix to stiff dough; put in pans, stand thirty minutes, then bake one hour. Makes nice toast.

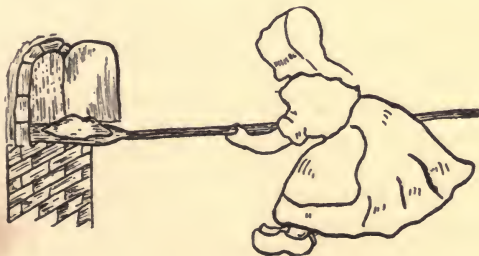
Rub two rounding tablespoonfuls butter in one quart *Milk* sifted flour; add two teaspoonfuls baking powder and a *Biscuits* level teaspoonful salt; grease a baking pan, have rolling pin and cutter ready; then add sufficient milk to make a soft dough. Turn on board and knead quickly; roll out and cut in small biscuits. Put in pan so they will not touch; brush with milk and bake in quick oven.



Beat up two eggs; add one-half pint milk and a cup *Muffins* and a half white flour and beat thoroughly; add two tablespoonfuls melted butter, one-half teaspoonful salt and one rounding teaspoonful baking powder. Beat well and pour into well-greased gem pans. Bake twenty minutes.



Three pints graham flour, one cup molasses, one tea- *Graham* spoonful soda, one teaspoonful salt and sour milk enough *Bread with* to make soft dough. Stir thoroughly, put in pans, bake *baking* one hour. *powder*



MEMORANDA

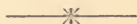
CAKES



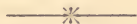
In one full cup of flour mix one cup sugar. Beat up *Sponge*
the yolks of four eggs; add two tablespoonfuls cold water *Cake*
and a little vanilla; add this to flour and sugar and last
add whites of four eggs, well beaten. Beat all together
and bake in a slow oven one-half hour.



Take four eggs, one cup sugar, one cup flour, one tea- *Roll*
spoonful baking powder and a pinch of salt. Beat eggs *Jelly*
separately; add sugar, flour, baking powder and salt to *Cake*
yolks of eggs and lastly add whites. Spread in long
pans. Bake in quick oven and spread with jelly and roll
while hot.



Take one cup molasses, one-half cup boiling water, one- *Molasses*
fourth cup butter, two eggs, one teaspoonful soda, one *Cake*
teaspoonful cinnamon, one teaspoonful cloves and two
cups flour. Mix cinnamon and cloves in flour before
adding to other ingredients.



Two cups molasses, one-fourth cup butter, two tea- *Soft*
spoonfuls soda, one cup sour milk and two well-beaten *Ginger-*
eggs and mix together thoroughly. Take two tablespoon- *bread*
fuls ginger, one-half teaspoonful cinnamon and a little
nutmeg, and allspice and mix with one cup flour; add
one-half teaspoonful salt; add flour and spices to other
ingredients and add enough more flour to make a rather
stiff batter. Bake in a moderate oven at least forty
minutes.

Cakes

Madeira Cake

One-half cup sugar, one-fourth cup butter, two eggs, one teaspoonful baking powder and one cupful flour; cream butter and sugar, mix baking powder with flour and add to butter and sugar, and lastly add well-beaten eggs. Bake in buttered tin for one-half hour.



Pound Cake

One pound butter, two cupfuls sugar, ten eggs and two tablespoonfuls rose water; add flour enough to make batter. Beat the sugar and butter together to a cream; add rose water and about one-fourth of the flour you intend to use. Beat eggs until very light, and gradually stir in the butter and sugar; then add flour, a small quantity at a time, beating constantly. Put in well-buttered pan and bake in moderate oven about two hours or longer.



Spice Cake

Cream one-half pound butter with one cup sugar; add two well-beaten eggs, a teacupful milk; mix together one heaping teaspoonful baking powder, one and one-half teaspoonfuls mixed spices and one-half pound Sultana raisins with one pound of flour; add gradually to butter, sugar, etc. Beat thoroughly. Put in buttered tins and bake in moderate oven one hour.



Layer Cake

One heaping cupful sugar, one-half cupful milk, two eggs, one pint flour, two teaspoonfuls baking powder and one teaspoonful lemon or vanilla extract. Cream together butter and sugar; add milk and well-beaten eggs;

add baking powder to flour, add extract, stir well and bake in rather hot oven. This cake can be depended upon, and is better if more eggs are used.



Cream one-half pound butter with one cupful sugar; *Plain* add three well-beaten eggs, one teacupful milk; take four *Cake* cupfuls flour, add two teaspoonfuls baking powder, one teaspoonful mixed spices and either two ounces of caraway seeds or one cupful Sultana raisins dredged in flour; add this to butter, sugar and milk; stir well, and bake in buttered tin for one hour.



Two quarts fresh milk, one quart sugar, three well-beaten eggs. Freeze ten minutes, then stir in juice of *Lemon* six lemons and finish freezing. A can of grated pineapple may be added, if desired. *Sherbet*

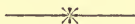


First part—Cream one-half cup butter with one and a *Devil's* half cups granulated sugar; add two eggs well beaten, one *Food* cup of sweet milk, two cups unsifted pastry flour. Second part—One-half cup grated chocolate, one-half cup boiling water, one teaspoonful of soda; mix well and add to first part. This makes a thin batter. This cake should be served with the following filling: FUDGE FILLING—Two cups of sugar, one-half cup butter (scant), one-half cup milk, two tablespoonfuls of chocolate, one teaspoonful of vanilla. Cook like fudge, but not quite so long. Beat until it thickens, than spread on cake.

Cakes

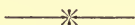
White Layer Cake

One and one-half cups sugar, one-half cup butter, one cup sweet milk, two cups of flour, two teaspoonfuls baking powder, whites of four eggs, well beaten, one teaspoonful vanilla. Serve with following filling: MARSH-MALLOW FILLING—Two cups of sugar, one-half cup corn syrup. Boil until it spins a thread. Pour this into beaten whites of two eggs and add small box of marsh-mallows, stirring constantly.



Pine- apple Sherbet

Boil one quart of sugar and one quart of water until it is a good syrup; take one can of grated pineapple and the juice of three lemons; strain. Pour hot syrup in this and let cool; add one pint of cold water and the beaten whites of three eggs; freeze.



Maple Mousse

One cup maple syrup, yolks of six eggs; whip eggs thoroughly; put in double boiler with syrup and cook, stirring constantly; let cool and beat into one quart of whipped cream. Put in a can and pack ice and salt about it as for freezing. Let stand six hours, and when ready for use, dip can an instant in hot water and the mousse will slip out on a platter, and can be sliced off.



Potato Cake

Two cups sugar, three-fourths cups butter, one cup of mashed potato, one-half cup milk, two cups of flour, one cup chopped English walnuts, four eggs, two heaping teaspoonfuls baking powder, one teaspoonful cinnamon,

one teaspoonful of allspice, one teaspoonful of cloves, one cup of raisins, three tablespoonfuls brown chocolate. Mix all ingredients together and bake in slow oven.



One and a half cups sugar, mix in five eggs, one at a time; five tablespoonfuls of chocolate, a little cinnamon, one tablespoonful whisky or brandy. Mix in one and one-half cups of flour and two teaspoonfuls baking powder. Mix all together, and bake in quick oven.

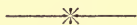


Put one cup water, one-half teaspoonful salt and one-fourth cup butter in saucepan over fire to boil; as soon as it boils, add one and one-half cups pastry flour and stir well until it leaves side of pan; this will take about five minutes. When mixture is cool, add four well-beaten eggs, one at a time. When well mixed, drop in a well-buttered bake pan, a small tablespoonful at a time, allowing room for spreading. Bake thirty minutes in rather hot oven until well risen. They must be well baked. Split open when cool and fill with following: One pint boiled milk, two tablespoonfuls cornstarch; three eggs well-beaten, three-fourths cup sugar and one-half teaspoonful salt. Wet corn starch in cold milk and cook in boiling milk for about ten minutes, stirring constantly. Beat up eggs, add sugar and salt; stir into milk and let cook for a few minutes. When cool flavor with any extract desired. These cream puffs are also delicious when filled with stiffly whipped cream.

Cakes

*Chocolate
Drop
Cakes*

Cream one cup sugar with one-half cup butter. Beat in three eggs, adding eggs one at a time, until mixture is smooth; add one cup sweet milk and one and two-thirds cups flour in which has been sifted two tablespoonfuls baking powder and two tablespoonfuls powdered chocolate or cocoa. Beat well together, and bake in muffin or gem pans, well buttered.



*Nut
Ginger
Cookies*

One cup sour milk, one cup molasses, one-half cup butter, one and one-half teaspoonfuls soda, two teaspoonfuls ginger, one teaspoonful salt, one cup chopped nuts. Dissolve soda in a little water, add to molasses and beat thoroughly; add milk, butter, ginger, salt and flour enough to make batter or very soft dough. Put on board, add chopped nuts (English walnuts are best), roll lightly; cut into cookies and bake in rather quick oven.



A pinch of salt added to the whites of eggs will make them whip better.



Try ground caraway seed as flavoring for a simple cake. Many prefer the ground spice to the seeds.

Fillings for Cakes

Two-thirds cup maple sugar and two tablespoonfuls *Maple*
butter cooked until it shreds. Take from fire, have *Cream*
ready whites of two eggs, stiffly beaten; pour gradually *Filling*
into hot syrup, stirring constantly. Beat until smooth,
then add one-half cup cream, whipped. Flavor with a
little vanilla.



Take one-half cup butter, cream into it as much pow- *Hard*
dered sugar as possible. Beat smooth. Flavor with *Sauce*
vanilla for Devil's food cake or with sherry for suet or
plum pudding.



Put one cup sugar, one-third cup milk and one heaping *Soft*
teaspoonful butter over fire and boil, without stirring, *Frosting*
five minutes. Remove from fire and beat rapidly, adding
a little lemon juice while beating. Put on cake before
it hardens and smooth with knife.



Take three squares of chocolate and chop finely; put *Chocolate*
in dish with one-third cup sweet milk and one cup sugar. *Frosting*
Boil in double boiler until thick; add the yolks of two
beaten eggs and cook until smooth, stirring constantly.
Spread on cake at once.



Take two cupfuls granulated sugar and two-thirds *Boiled*
cupful water; put in dish over fire. Boil without stirring *Frosting*
until it threads. Take from fire; have ready the beaten
whites of two eggs; add to syrup slowly, stirring con-

Fillings for Cakes

stantly. Put on cake before it hardens. This is a difficult icing to make successfully, as it is so easy to cook too long; add any kind of fruit to icing, if desired.



Icing for Drop Cakes Take three tablespoonfuls powdered sugar, add to it one tablespoonful water; stir. Put on drop cakes before they are cold and let harden. This is also a nice frosting for sweet buns, snails or cinnamon rolls.



Frosting for Dark Cakes Take two tablespoonfuls sugar, one tablespoonful flour and one teaspoonful cinnamon. Take butter the size of an egg and mix with sugar and other ingredients to a cream. Put on cake with knife while cake is hot. The heat of cake will harden icing sufficiently. This is nice for coffee cake, loaf cake and any spice cake. Any kind of chopped nuts can be added to frosting, if desired.



Tutti Frutti Filling Take whites of two eggs, well beaten; add powdered sugar to make soft icing; flavor with vanilla. Stir into icing one cupful seeded raisins, chopped fine; three tablespoonfuls currants. If liked, add two tablespoonfuls marmalade (orange). Any other fruit or nuts may be used for this icing, if desired. Figs are particularly nice.



Nut Filling One cupful sugar, one cupful thick, sweet cream and butter the size of an egg. Boil together ten minutes, after adding one cupful nuts of any kind, chopped fine.

PUDDINGS AND SAUCES



Puddings and Sauces

Scald one quart of sweet milk in double boiler; add *Sago*
one-half cup of sago and one-half teaspoonful salt and *Pudding*
cook until transparent, stirring frequently; add one and
one-half tablespoonfuls butter and one beaten egg; melt
one-half cup sugar in sauce pan until brown; add one-
half cup water and stir into the sago. Turn into a dish
and bake about one-half hour. Serve with any sauce
desired.



Mix together one and one-half cups of flour, one table- *Ginger*
spoonful of ginger, one teaspoonful soda, one cup *Pudding*
molasses, one-half cup suet, chopped fine; two-thirds cup
boiling water and two beaten eggs. Steam one hour or
more, and serve with hard or liquid sauce.



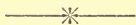
Take one cupful bread crumbs, two eggs, one teacup *Bread*
sugar, one tablespoonful butter, one-half teaspoonful *Pudding*
salt, one teaspoonful vanilla and one pint of sweet milk.
Mix all together thoroughly, sprinkle with nutmeg and
bake for one-half hour. A cup of raisins may be added,
if desired. Serve with soft sauce.



Pare three cooking apples; cut in eighths and core. *Baked or*
Make a baking powder biscuit dough, roll out one-half *Steamed*
inch thick, cut in squares about as big as a sauce dish; put *Apple*
three pieces of apple on each square and fold over and *Dumplings*
pinch together so they will remain closed. Put in steamer

Puddings and Sauces

and steam, well covered, for three-quarters of an hour. They can be put in oven and baked, if liked that way. Serve with soft sauce.



Apple Tapioca Cook three-fourths cup of pearl barley in one quart boiling water until soft; pare and core six large, firm apples; put in baking dish, add one cup sugar and small piece of butter. Pour tapioca into dish with apples and bake until apples are done. Serve with any sauce desired. This is better cold. Any fruit is equally good with the tapioca. Berries may be used. Do not cook them, but put in hot tapioca and let cool.



Caramel Sauce Put one cup sugar in sauce pan and stir constantly over fire until sugar melts and turns a light brown. Then add water and let boil two minutes or more; then let cool.



Rice Pudding Take one quart of milk, one cup boiled rice, one cup sugar, three eggs, a little salt, and one cup dredged raisins. Mix all together and bake; add a little cinnamon or nutmeg sifted over pudding before baking.



Banana Pudding Put into a sauce pan one cup sugar, four tablespoonfuls butter and one-half cup corn starch; beat together until smooth, then add one quart of boiling water; beat yolks of four eggs very light, and add mixture to them. Put over fire and stir until thick. Cut some ripe bananas very fine and add to custard before it sets. Beat the

Puddings and Sauces

whites of the eggs stiff, flavor with juice of one lemon, adding one cup powdered sugar. Spread on custard and brown in oven slightly. Serve cold.



One-half pound dried figs, two cupfuls bread crumbs, one cupful chopped suet, one cupful brown sugar, three eggs, one-half cupful flour, one-half cupful milk, nutmeg to taste. Mix ingredients well, adding eggs last. Boil four hours in double boiler. *Fig Pudding*



One cup chopped suet, one cup seeded raisins, one cup molasses, one cup sour milk, one cup currants, one egg, one teaspoonful of salt, one teaspoonful of soda, three cups flour. Put in floured pudding bag, leaving room to swell, and steam or boil two hours. Serve with lemon pudding sauce as follows: *Suet Pudding*

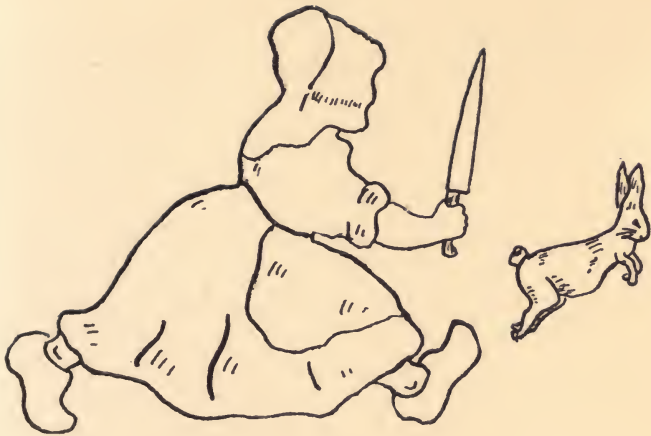
LEMON SAUCE—Cream one cup sugar with one-half cup butter; add juice and rind of one lemon; add one egg well beaten, one-half teaspoonful grated nutmeg. Set dish in pan of hot water; add one cup boiling water, stir five minutes. Keep hot until used.



Three eggs, three cups of flour, one cup of chopped suet, one-half cup candied lemon peel, one cup molasses, one cup sweet milk, one teaspoonful of soda, one teaspoonful salt, one-half cup chopped citron, one-third teaspoonful each of cinnamon, cloves and nutmeg; one cup raisins, one cup currants, one cup brown sugar, two level teaspoonfuls cream of tartar. Tie loosely in pudding bag and steam or boil four hours. *English Plum Pudding*

MEMORANDA

MEATS



Beef should be a bright, clear red, and the fat should be white. The finest pieces are the sirloin and the ribs—the latter making the best roasting piece in the animal.

Before cooking steaks, put them on platter containing a little olive oil, and turn several times. This makes them tender, and is much better than pounding them.

In selecting pork, great care must be exercised. Do not buy clammy pork. If the rind is hard, pork is old.

Veal should be of a delicate pink color, fine in grain and with plenty of kidney fat. It should never be eaten under two months old.

Mutton should be firm, the flesh close grained and the fat white and hard.



With roast pork—apple sauce or cranberry sauce.

Meats

With roast mutton—caper sauce, currant jelly.

and

With roast beef—mustard, tomato sauce, cranberry sauce, pickles.

Their

Accom-

With cold roast beef, mutton or pork—horseradish, mustard or dill pickles.

paniments

With boiled mutton—caper sauce, onion sauce.

With roast lamb—mint sauce.

With boiled fowls—bread sauce, cranberry sauce or jellies.

With roast turkey—cranberry sauce.

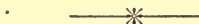
With boiled turkey—oyster sauce.

With wild game—cranberry jelly, currant jelly.

Meats

With roast goose—cranberry or apple sauce, or grape jelly.

Serve spinach with veal, and green peas with spring lamb.



*Spiced
Beef*

Boil a shank of beef in as little water as will merely cover it; cook till meat falls from bone. Chop very fine, spice with ground cloves, pepper, salt and summer savory; add sufficient of the liquor in which it was boiled to moisten well. Press into moulds, and when cold, slice.



*Tenderloin
with
Mush-
rooms*

Roast the tenderloin; when taken from oven, lay on a platter; slice thin, but lay together closely and pour over a mushroom cream sauce. Serve at once.



*Fried
Calves'
Brains*

Take one set brains; scald for a few minutes in hot water after cleaning thoroughly; dip into beaten egg and cracker crumbs and fry in butter a light brown. Garnish with parsley and serve hot.



*Scrambled
Sausages*

To one pound of sausage use five eggs; have pan hot and well buttered; break sausage into bits, keep turning until done, but not brown; turn the well-beaten eggs over this; scramble with sausage until thick. Serve at once.

Take two cups flour, one-quarter pound of suet, cut *Pasties* fine, one-quarter pound of lard and a little salt; mix together with a little water or milk and roll out flat; now spread over one-half of it a layer of cold chopped meat (raw), one sliced potato, one small onion, a little turnip or parsley, a little pepper and salt, and a tablespoonful butter; fold, paste over and crimp around all sides. Bake well done.



Make a sauce of two tablespoonfuls butter and one-fourth cup flour; add one and a half cupfuls milk; add *Calves' Brains* one can mushrooms, or one-half pound fresh ones, and *and Mushrooms* cook seven minutes; then add two sets of well-cleaned brains, salt and paprika to taste. When ready to serve, add one tablespoonful lemon juice and one tablespoonful chopped parsley. Serve on toast.



Accumulated drippings can be clarified (except mutton) by putting into a basin and slicing into it a raw potato, allowing it to boil long enough for the potato to brown, which causes all impurities to disappear. Remove from fire and drain into basin.

MEMORANDA

POULTRY



Boil chicken until tender; when done remove the bones and cut meat into small cubes. Put chicken back into liquor, add six tomatoes and six small onions, salt, pepper, a teaspoonful of sugar and a tablespoonful of butter. Cook all fifteen minutes and serve on toast. *Hungarian Chicken Goulash*



Boil two chickens until tender enough to fall from the bones. Put meat into a stone jar and pour over it one and a half pints of cider vinegar which has been mixed with half of the water in which the chickens were boiled; add a few whole spices, if desired. This will be ready in two days, and is good for luncheon or supper. *Pickled Chicken*



Cut up two chickens and boil them with very little water until the meat drops from the bones; remove the bones and skin and chop the meat coarsely; return it to the liquor and season with salt and pepper; bring to a boil and turn into an oblong bread pan. When cool, this will turn out as jelly, and may be sliced. *Pressed Chicken*



Prepare two young chickens, cut, ready for serving; season with salt and pepper and fry in butter; remove the seeds of eight red peppers; cover them with water and boil until soft; mash and rub through a sieve; add one teaspoonful of salt, one onion and two cloves of garlic, finely chopped; add this to the chicken with three cupfuls *Chicken, Southern Style*

Poultry

of boiling water; cook until done. When ready to serve remove the chicken and thicken the liquor with three tablespoonfuls each of butter and flour, rubbed together.



Creamed Chicken

Melt three tablespoonfuls of butter, add four and one-half tablespoonfuls of flour, and stir until thoroughly blended (a wire whisk being the best utensil to use for this purpose), then pour on gradually, while stirring constantly, three-fourths of a cupful each, of chicken stock and rich milk. When the boiling point is reached add one and one-half cupfuls of cold cooked chicken cut in dice, and season with one-half of a teaspoonful of salt, one-eighth of a teaspoonful of celery salt, and a few grains of cayenne. Let stand in a double boiler twenty minutes, that the chicken may absorb the sauce.



Delicious Dressings

A delicious dressing for turkey or chicken is made with one cup sausage meat, mixed with two cupfuls bread crumbs; season with pepper and salt; no butter is needed.

As a dressing for duck, take one cupful mashed potatoes, three cupfuls bread crumbs and five or six stalks celery, chopped finely; add one onion, chopped; add butter, salt and pepper to taste.

For roast veal, one-half pound of chestnuts, finely chopped; three cupfuls bread crumbs, slightly browned; butter, salt and pepper to taste. Moisten with milk. This must be well seasoned.

FISH



If fresh, the eyes will be bright and bulging out. The flesh will be firm. *Hints about Fish*

Do not leave fish in water after boiling. If cooked too soon, take from water, put on dish and cover.

In frying fish use deep pan. Fat must be smoking hot when fish are put in to fry. When done, drain and serve with parsley and lemon. When broiling fish, have the gridiron clean, and when hot, grease slightly. Lemon is always served with fish.



Boil for twenty minutes, take from water, and drain; butter a tin dish, put roe on it; dredge well with salt and pepper; add bits of butter and a thin slice of bacon over each roe. Bake in oven for thirty minutes, basting frequently with salt, butter and a little water. *Baked Shad Roe*



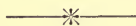
Pour the oil from a can of sardines into a frying pan; put sardines in carefully and let fry for few minutes; then turn and fry on other side. Have ready fingers of toast; put a sardine on each small piece of toast, garnish with a sprig of parsley and a slice of lemon. This is a dainty entree. *Sardines on Toast*



Three tablespoonfuls flour, a pinch of salt, two eggs, one tablespoonful lemon juice. Mix all together and stir to consistency of cream; add a little water, if necessary; dip fish in batter and fry at once; drain on soft paper. *Batter for Frying Fish*

F i s h

Sweet and Sour Salmon Take about four medium slices of salmon and soak them for two hours in vinegar; then slice two small carrots very fine in round pieces; also one good-sized onion; slice onion fine; let boil for ten minutes. While boiling, add about thirty raisins, a small piece of stick cinnamon, a few whole cloves, one-half cup sugar and one-half teaspoonful salt; let this simmer for twenty minutes. Then take the salmon out of the vinegar in which it has been soaking and put them into the boiling mixture; let boil for fifteen minutes; take fish out and put on platter; put carrot, onion and raisins on and about them for garnishing; leave gravy in sauce pan; beat the yolks of three eggs well and add gravy gradually to eggs, beating constantly; return to sauce pan and let come to a boil; when gravy begins to thicken, stir constantly, so eggs will not stick; when done pour over fish, and, lastly, sprinkle thickly with blanched almonds, finely chopped; do not use other kind of nuts. This is a most delicious dish. If a little salt is put in with the vinegar it will harden and whiten fish.



Scalloped Oysters Take two dozen good-sized oysters; butter the bottom and sides of bake pan and put in layer of oysters; add layer of bread crumbs with salt, pepper and butter; add layer of oysters and keep this up until pan is filled. Take juice of oysters, one-half cup milk and one beaten egg; pour over oysters and bake in oven about an hour.

Take one pint milk, one pint oysters, one-half teaspoonful salt, a little pepper, one scant teaspoonful baking powder and flour enough to make thin batter; stir in the oysters, drop from spoon in hot lard or butter and fry to a delicate brown. *Oyster Fritters*



Take one-half cocktail glass of shredded crab meat, a little grated horseradish, a little lemon juice, and fill glass with any good cocktail dressing. Serve very cold. *Crab Cocktail*



Wash and drain large oysters; dip in melted butter, roll in fine bread or cracker crumbs and broil in wire broiler over hot fire. Serve on toast with piece of lemon. *Broiled Oysters*



Season one pint of lobster chopped rather fine, with one-half teaspoonful salt, a little cayenne and a little nutmeg. Put this in sauce pan with two tablespoonfuls butter, and heat slowly; add two teaspoonfuls sherry and let cook five minutes; then add one-half cup cream and yolks of two eggs. Stir until thick, then take from fire and serve at once. *Lobster Newburg*



Wash and place in vessel; cover tightly, laying the upper shell downward so liquor will not run out. Put vessel in boiling water and let boil rapidly for five minutes or until shells open. Serve at once with melted butter, salt and pepper. *Oysters Steamed in Shell*

MEMORANDA

SALADS AND DRESSINGS



Salads and Dressings

Scald and slice two tomatoes; set on ice while you slice two cucumbers and one small onion; add one cup cooked green beans, one cup cooked peas, two radishes, sliced very thin. Rub salad bowl with garlic bean and line with crisp lettuce leaves. Put in tomatoes, cucumbers, pour over them the beans and peas, and lastly the sliced radishes. Have ready two hard-boiled eggs, slice them over salad; add a few stalks of asparagus, if desired, also beets cut in small fancy shapes. Pour over this a French dressing. This salad can be made as simple as desired by omitting any vegetables not in season. *Combina-
tion
Salad*



Line salad dish with crisp lettuce leaves; slice thin three bananas; pass one cup English walnuts through grinder or chop fine with chopper; add to bananas, and mix lightly with mayonnaise dressing. This amount will serve six people. *Banana
Salad*



Boil a chicken until very tender; when cold, cut up in very fine pieces. Can be chopped in bowl. Place them in a basin, sprinkle with salt and pepper; squeeze over it juice of two lemons and add three tablespoonsful olive oil; stir and mix well and set aside until ready for use. Have some crisp lettuce leaves shredded in salad bowl and when ready to serve, place chicken in bowl on lettuce, garnish with hard-boiled eggs sliced, and pour mayonnaise over all. Serve at once. *Chicken
Salad*

Salads and Dressings

Crab Salad

Take one shredded crab or one entire tin of crab meat; add two apples (tart apples are best) chopped fine; a few finely chopped stalks of celery and the juice of one lemon. Mix well with mayonnaise dressing. Line salad bowl with lettuce leaves, add crab meat, garnish top with hard-boiled egg and spoonful of mayonnaise dressing. Serve at once.



Individual Tomato Salad

Select as many medium sized, firm, round tomatoes as there are people. Cut at each side about one-third from top of tomato, and form into baskets with handles. Fill with any desired salad, after scooping out most of the pulp of the tomato. Garnish with sprigs of parsley or water-cress.



Lemon Jelly Salad

Soak one box gelatine or use one box jello; add one pint of boiling water if gelatine is used, and stir until gelatine is thoroughly dissolved; add juice of two lemons; season with salt, pepper and paprika; pour into jelly molds filled with lobster, pimiento, crab meat, or cold vegetables. Serve with mayonnaise.



Pimiento Salad

Cut one can pimiento morrones in thin rings; slice several stalks of celery fine; separate whites from two hard-boiled eggs and cut whites into long thin strips. Mix oil from pimiento can, juice of one-half lemon, salt and pepper and yolks mashed fine. Beat with Dover

Salads and Dressings

egg beater. Pour over pimientos, celery and egg; mix well. Serve in nests of lettuce. This salad is dainty. Served in individual tomato baskets.



Pare and grate three cucumbers; simmer in one cup *Cucumber* of water for five minutes, then add hot water to make *Jelly* one pint; add juice of one lemon, salt and pepper and *Salad* pour into mold. Serve with tomatoes and mayonnaise dressing.



Boil or bake liver; salt after cooking. Take out and *Liver* chop fine. Slice two good-sized onions and mix in with *Salad* chopped liver; garnish with parsley and two hard-boiled eggs, sliced.



One can sliced pineapple, three sweet oranges, sliced *Fruit,* fine; four bananas sliced; a few grapes. Make a syrup *Salad* of one large cup sugar; add three tablespoonfuls good *(Sweet)* brandy. Pour over fruit and serve.

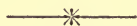


Boil six eggs hard; when cold, cut lengthwise and *Deviled* remove yolks; mash yolks fine; add one-half teaspoonful *Eggs* mustard, one tablespoonful vinegar, salt and pepper to taste. Mix well together; put back in whites of eggs, smooth; put on platter; garnish with lettuce or water cress, and serve. A small spoonful of mayonnaise dressing may be added to filling, if desired.

Salads and Dressings

Salmon Salad

Cut up a few lettuce hearts; heat a can of salmon enough to warm oil in it; open can and pour off oil and liquid in can. When cool, cut salmon in small pieces, slice three sour cucumber pickles fine, add a few capers and chop up two hard-boiled eggs, and mix all together; add a few anchovies, if desired. Serve with French dressing or mayonnaise.



Apple Salad

Take six small, red apples; remove core with corer, and scrape out with spoon all the apple you can without spoiling shape of apple. Now with a sharp penknife, fashion four-pointed petals on each apple. Mix pulp of apples with chopped walnuts, chopped celery and mayonnaise. Fill apples and serve.



Another Fruit Salad

Slice two rather tart apples, three bananas, two oranges; add one can sliced pineapple; cut each slice of pineapple into four pieces. Mix well together; add sugar and salt to taste; add one cup mayonnaise dressing when ready to serve.



Tomato Aspic

Drain juice from stewed tomatoes; put over fire with a sliced onion, bay leaves, a stalk of celery; to one pint of this add one full tablespoonful of gelatine, seasoned with salt and pepper. Serve with cold meats or may be served by pouring little in cups; arrange chicken or other cold

Salads and Dressings

meats upon it; add more jelly. Let cool and serve on a lettuce leaf with slices of hard-boiled eggs and mayonnaise dressing.



Peel and slice two large cucumbers and one small onion. Put over fire with one pint of water; cook slowly one hour; add one-fourth box gelatine which has been moistened in cold water; season with salt and white pepper; strain, set aside to cool; green vegetable coloring added will make beautiful color. Mold in cup. Serve in lettuce leaves with French or mayonnaise dressing.

*Cucumber
Aspic*



Three tablespoonfuls salad oil, two tablespoonfuls vinegar, one teaspoonful Worcester sauce, paprika, salt and pepper to taste. Mash one teaspoonful Roquefort cheese very fine and add to other ingredients. Pour over salad when ready to serve. Cheese may be omitted, if desired.

*French
Dressing*



One cupful fresh, sweet cream, three tablespoonfuls vinegar, one tablespoonful flour, whites of two eggs, two tablespoonfuls salad oil, one teaspoonful sugar (powdered is best), one-half teaspoonful pepper, one teaspoonful mustard. Heat cream to boiling point; stir in flour which has been wet with cold milk; boil three minutes, stirring all the time; add sugar and take from fire. When nearly cold, beat in the whites of eggs whipped. Set aside to cool. When cold, beat in the oil, pepper, mustard and salt. When ready to serve, add vinegar and pour over salad.

*Cream
Salad
Dressing*

Salads and Dressings

Mayonnaise Dressing Yolks two eggs, well beaten; add salad oil gradually, drop by drop, stirring all the time; have ready juice of one lemon and add a little lemon juice along with oil, beating continuously. When stiff as desired, add salt and pepper to taste. One-half teaspoonful mustard may be added, if desired.



Cooked Salad Dressing Take two eggs, two tablespoonfuls vinegar, one teaspoonful sugar, salt and pepper to taste; stir them together, and put over fire, stirring constantly. When thick, remove from fire. When cold, add two tablespoonfuls sweet cream.

TABLE OF PROPORTIONS.

One level teaspoonful of baking powder to one level cupful of flour.

One teaspoonful of cream of tartar to one cupful of flour.

One-half teaspoonful of soda to one cupful of flour.

One teaspoonful of soda to one cupful of molasses.

Two heaping tablespoonfuls of cornstarch to one quart of milk.

A little over an ounce of gelatine to one quart of liquid.

VEGETABLES



Vegetables

Peel and wash fresh mushrooms; put in sauce pan with plenty of butter and simmer until tender; about twenty minutes; season with salt and pepper; have ready thin slices of toast; put mushrooms on toast; garnish with slices of lemon and parsley or water cress. If there is much liquid, thicken with a little corn starch. *Sautéd Mushrooms*



Cut off hard stems of six summer squash and parboil; scoop out a part of the contents and fill with the following mixture: To cream sauce and centers of squash add one-half teaspoonful Worcestershire sauce, one-half cupful grated cheese, two tablespoonfuls cracker crumbs and one well-beaten egg; stir over fire until melted. Fill squash and brown in quick oven; add cream to remainder of mixture to make sauce, pour around squash and serve. *Stuffed Squash*



Bake potatoes until tender; cut a piece from a side and scoop out soft part, leaving the shell; mash and beat until creamy with two tablespoonfuls cream or milk, two tablespoonfuls butter, salt, pepper and paprika to taste. Refill shells, sprinkle with bread crumbs, dot with butter and brown in hot oven. Serve very hot with bunches of parsley for garnishing. *Stuffed Potatoes*



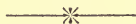
Peel and slice small summer squash very thin; dip in egg and cracker crumbs and fry brown in bacon fat; make a cream gravy with fat left in pan and pour over fried squash before serving. *Fried Summer Squash*

Vegetables

Fried Green Tomatoes Select large tomatoes; slice rather thin; soak in salt water for one-half hour before using. When ready for use, dip in flour or cracker crumbs and fry in hot fat; season with salt and pepper. Serve at once.



Stuffed Peppers Select large sweet peppers; soak for several hours in cold water; cut off tops; have ready one cupful finely chopped or ground meat—veal or pork is very nice; add one-half cup bread crumbs, two tablespoonfuls butter, one finely cut up tomato and salt and pepper to taste; add a few of the pepper seeds and the tops of the peppers chopped fine to meat and other ingredients, and stuff peppers. Set in pan; add one cup water and several lumps of butter; bake in oven for three-quarters of an hour. This is a good way to use up cold meat. If liked, meat may be omitted, and to serve as a straight vegetable, fill with half-cooked and well-seasoned rice.



Sweet Peppers with Corn Cut corn off cob or use canned corn; take two cups corn; if raw cook for ten minutes; fry three finely cut peppers in butter for ten minutes; add peppers to corn, season with butter, salt and pepper, and put in oven and bake a light brown.



Boiled Asparagus Select firm white asparagus; tie in parcels; put in hot water and boil twenty minutes; take out, untie and serve on small individual plates with melted butter or mayon-

naise dressing. A French dressing is liked by some people. This makes a most delicious and dainty salad when cold.



Select a medium-sized, firm white cauliflower; soak in cold water for several hours before using; strip off green leaves; put in kettle of hot water and boil for twenty minutes. Take from kettle and put in covered dish. Make a cream sauce of two teaspoonfuls butter, melted; one tablespoonful flour and milk enough to make cream-like consistency. Pour over cauliflower and serve at once. *Creamed Cauliflower*



Green corn should be cooked on the day it is gathered; strip off the husks, pick out all the silks and put in boiling water; boil twenty minutes and serve at once. If corn is not entirely fresh, add a teaspoonful sugar to water in which it is boiled. Do not add any salt if not fresh. *Boiled Green Corn*



Artichokes must be carefully cooked and not be left too long in the water, as they turn black. Put each artichoke in a pan of vinegar and water to preserve its color; put in boiling water and boil until tender. Serve with melted butter or mayonnaise dressing. Artichokes also make a most delicious salad when cold. Serve one whole on small plate with a spoonful mayonnaise dressing on plate beside it. *Boiled Artichokes*

Vegetables

Creamed Onions Select medium-sized white onions; peel and put in boiling water; boil until tender; put a spoonful salt in water in which onions are boiled. Serve with rich cream sauce.



Boiled Cabbage Take one firm white cabbage; boil whole in kettle until tender; then cut up rather fine; add one-half cup sweet milk, one well-beaten egg, one tablespoonful melted butter, salt and pepper to taste; stir all together, and when well mixed, put into a buttered dish; sprinkle thickly with bread crumbs and bake, covered, for one-half hour. Remove cover, brown and serve.



Royal Potatoes Select large light-colored potatoes; bake in oven until soft; break them open, scoop out contents and place in sauce pan with one cupful milk; beat until potatoes are quite smooth; add yolks of two eggs and four tablespoonfuls butter, salt and pepper to taste; stir and beat this over fire until it leaves the sides of sauce pan, then turn out on dish to cool. Shape into small balls and dip into egg and cracker crumbs; have ready some smoking hot fat and drop in potato balls. Allow them to become a golden brown color. When cooked, drain and serve while very hot, with parsley for garnish.



Beets Select small young beets; wash carefully, so as not to break the tender skin; boil about an hour; plunge into cold water and remove skins; chop rather coarsely;

season with salt, pepper, butter and heat again before serving. If used for pickles, slice; cover with a rather weak vinegar; salt and pepper to taste. Let stand several hours before serving.



Wash and scrape parsnips, and cut in strips; put in cold water until ready to use. They may be boiled until well done; put in vegetable dish and melted butter poured over them, with salt and pepper to taste, or put in pan with roast pork and baked an hour with roast. They are delicious when served in this manner. *Parsnips*



Put sweet potatoes in boiling water; boil until tender; remove skins, slice lengthwise, put in bake pan with one cup water, a little sugar, lumps of butter, and salt and pepper to taste. Put in oven and bake until brown. Baste often. *Sugared Sweet Potatoes*



This “fruit” or “vegetable” is grown in Mexico, Central America and Honolulu, and is considered by the natives as almost a staple article of diet, when in season. They sometimes subsist almost entirely upon them, as they grow wild and in great profusion. Owing to their being very perishable, they are a delicacy with us, and are really most delicious, served in any way. I am giving a few ways to use them, which are very satisfactory. *Alligator Pears*

V e g e t a b l e s

Served for Breakfast Cut alligator pear in half, the long way, remove seed with spoon; scoop out meat from shell or skin, chop fine; season with salt, pepper and vinegar, and serve along with steak, chops or ham and eggs.

—*—

Served as a Salad Chop fine one medium-sized onion, mix with finely chopped pear; add salt, pepper and vinegar; add one finely chopped pickled beet on top of mixture and serve at once. The pear may also be used as a salad, by cutting in two lengthwise, removing seed and pouring a French dressing in hollow left by seed. To be eaten in this way with a spoon.

—*—

Served in Soup Take any good, rich meat stock, and just as you serve it, add finely chopped alligator pears as you would grated cheese. This is delicious. The seed of the alligator pear will grow into a beautiful house plant if it has not been frozen in transportation. Take seed and stick two toothpicks in two opposite sides, put over ordinary water glass with end downward which looks like it is sprouting. Fill with water just to cover this end, and add a little water as it evaporates. Do not insert toothpicks in seed further than necessary to hold it up. The seed will burst open and roots will grow, at which time it can be put in sandy earth and kept very moist.

—*—

Potato Rolls Five large potatoes, mashed while warm; add one quart of flour, salt to season and one teacupful of milk; stir until light. Make into rolls; let stand two hours, then bake.

MISCELLANEOUS



Put one tablespoonful butter in chafing dish, and when melted, add one pound Eastern cheese. Let melt, stirring at intervals. Take three eggs, beat up, adding one-half teaspoonful mustard, a tablespoonful Worcestershire sauce, paprika, salt and pepper to taste; add a dash of tobasco sauce, if desired. When cheese is melted, stir in slowly one cup cold beer or ale; when thoroughly mixed, add other ingredients, stirring constantly. When thickened, serve at once on toasted bread or on crackers. *Welsh Rarebit*



Six eggs, one and one-half cups grated cheese, two cups grated bread crumbs, two kernels garlic and one small onion, finely chopped, with a little parsley; take some spinach or lettuce and boil until tender, chop fine, then add to the dressing about two cupfuls; add one set of brains, cleaned and chopped fine (if brains cannot be had, use a small piece of cold roast beef); fry brains a little before adding to dressing; add to all these ingredients six tablespoonfuls olive oil, two tablespoonfuls butter, and salt and pepper to taste. This amount will make dressing to ravioli for six people. *Filling for Raviolis*



Two tablespoonfuls gelatine dissolved in a half tumbler of water; one pint rich cream; four tablespoonfuls of sugar; flavor with almond or vanilla extract. Put in molds and set on ice. This is a delicious dessert and can be made in a few minutes. It can be served with or without cream. *Velvet Cream*

Miscellaneous

Claret Take one quart good claret; add sugar to taste, several
Punch sticks cinnamon, a few cloves and put over fire and let
(Hot) boil for ten minutes. Strain and serve while hot.



Lemon Whites of six eggs, whipped to a cream; whip one and
Syllabub one-half pints sweet cream up stiffly and add to whites
of eggs; add one pound sugar, juice of three lemons and
one gill of sherry wine. Serve in tall glasses.



Nectar Take two quarts water, two pounds sugar and make a
syrup; have ready six oranges, six lemons and six limes;
cut these into small thin slices, remove seeds; lay them
in syrup and let boil two hours. The syrup will become
quite thick; strain at once through bag and add one
quart fresh milk and one pint good sherry; boil again
for ten minutes and serve while hot. This is a very
refreshing drink.



German Beat three eggs together, add one-half teaspoonful salt,
Toast one cup milk and two tablespoonfuls sugar, and flour
enough to make a very thin batter. Take six slices of
stale bread, dip in mixture and cook on hot, well-greased
griddle, browning on both sides. Sprinkle with sugar
when ready to serve, if desired.



Raspberry Put one-half pint of rice (scant) in one quart of boil-
Pyramid ing water, salted, and boil with lid off for twenty min-
utes; do not stir. When the grains are soft and dry,
spread on a large dinner plate a layer of rice; cover this

with a layer of raspberry preserve or jam and build up a pyramid of alternate layers, pressing all into shape with a bowl. It makes a richer dish to put a pint of milk to the same of water for the boiling, or to add so much milk to the rice as the pint of water boils away.



Mix one and one-half cupfuls of Eastern cheese *Cheese* (grated) with one-fourth teaspoonful each of salt and *Balls* paprika; then cut and fill into the mixture the whites of three eggs beaten stiff; shape into small balls; roll these in fine cracker crumbs and fry in deep fat to a pale straw color; drain in soft paper. Serve with plain lettuce salad. Don't mix with salad; separate dish.



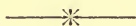
Six pounds Concord grapes, one pound raisins, three *Grape* pounds granulated sugar, one pint nut pits; pulp grapes; *Conserve* cook and run through colander; add skins, sugar and raisins; cook thick and add nuts when you remove from fire.



Six pounds Concord grapes, two pounds raisins, four *Grape and* oranges, four pounds sugar; cut off rind of oranges and *Orange* cut fine; pulp grapes and cook until they rub through *Conserve* colander; add the skins, raisins, orange peel, juice and sugar, and simmer gently until jellied. For California grapes cook grapes without removing skins.

Miscellaneous

Plum Conserve Three bowls plums, cut from pit; three bowls sugar, two and one-half cups raisins, juice two oranges; cook and add one pound English walnuts when you remove from fire.



Marshmallows Two tablespoonfuls Knox gelatine, six tablespoonfuls water; soak one-half hour; two cups sugar, ten tablespoonfuls water, one teaspoonful vanilla; boil until it spins a thread; beat in the gelatine.



Caramel Ice Cream One cup scalding milk; do not boil; put on stove in iron or granite skillet; six large spoonfuls of granulated sugar and stir over fire until it melts, turns brown and boils; pour this into the boiling milk; stir over fire a minute, strain and let cool. Scald one quart cream; now add two well-beaten eggs and one-half cup sugar; stir and cook until mixture begins to thicken; take from fire; strain, and then cool, add one teaspoonful vanilla extract and the caramel; freeze, and let stand about two or three hours.



Panache Put one tablespoonful of butter in sauce pan; when melted add two cupfuls brown sugar and one-third cupful of milk; bring to boiling point and let boil twelve minutes; remove from range, add one cupful English walnuts; sprinkle with salt and beat until creamy. Turn into a buttered tin, cool slightly, and mark into squares.

Two cups of granulated sugar, half a cup of corn syrup, half cup of boiling water; boil until it cracks when dropped into boiling water; have the whites of two eggs beaten stiff, then beat into it the boiled mixture; add one teaspoonful of vanilla and one cupful of chopped nuts; beat until hard and creamy, then drop on buttered plate. *Divinity Fudge*



Beat the whites of two eggs until stiff, and add gradually, while beating constantly, half cup fine granulated sugar; continue to beat until mixture will hold its shape; cut and fold remaining sugar and add one-fourth teaspoonful vanilla and three tablespoonfuls of shredded cocoanut; shape with a tablespoon or pastry bag and tube on wet board; cover with letter paper. Bake thirty minutes in moderate oven. *Cocoanut Kisses*



Pare and grate five large quinces; add five pounds of sugar to water and stir over range until sugar is dissolved; then add five quinces; let simmer fifteen minutes and turn into jelly glasses; cover when cold. *Quince Honey*



Take one egg and beat it until very stiff; only very fresh eggs will do for this. When stiff add the juice of one orange and juice of one-half lemon; add sugar to taste and mix all well together. This is particularly good for convalescing people. *Egg Lemonade*

Miscellaneous

Sparkling Lemonade Take one dozen lemons and squeeze the juice from them into one gallon of water; add sugar to taste; add one-half cake compressed yeast which has been dissolved in a little water; have water lukewarm and bottle at once; leave set in kitchen over night, and then set in cellar. This is not ready for use for a week. This drink can also be made from oranges, pineapple and lemons mixed, or with any kind of berries.



Root Beer Take five gallons lukewarm water; add to it four pounds sugar; mix until sugar is melted; dissolve one cake compressed yeast in a little water and add to water and sugar; next add a twenty-five-cent bottle of Hire's root beer and mix well; have ready bottles with either screw tops or some other top which will not come off when beer is fermenting. Bottle while still warm and let stand in kitchen until next day; then set in cellar or other cool place. It is ready for use the third day.

TO CLEAN WHITE PLUMES.

Make paste of gasoline and flour; dip in plume and rub thoroughly; dip again, let dry, shake off flour. This may be repeated until plume is entirely clean.



Soft, silk waists should be iron with only moderately hot iron while still wet. This keeps them from becoming yellow.

CLEVER IDEAS FOR WASH DAY.

WINTER WASHING—Add a large handful of salt to the rinse water, and the clothes will not freeze while hanging them out. When ready to go out, wet the hands well with vinegar. Let it dry on, and you will have no cold fingers.

TO CLEAN FABRICS—Two good-sized potatoes are grated into a pint of water. Then they are strained through a coarse sieve into another vessel containing a pint of clear water, and allowed to stand until thoroughly settled. The clear solution is poured off and used to sponge fine materials, which are afterwards washed with clean water, dried and ironed.

TO LAUNDER DELICATE WHITE WAISTS—After washing and drying, apply boiled starch and hang until very dry. When ready to iron, wring out in hot water, and put through a wringer. They will not stick and will look sheer and fine.

TO WASH PONGEE SILK—Do not wring pongee silk, but let it drip dry. Iron with a moderately hot iron when very dry. Do not sprinkle at all.

A few drops of kerosene added to starch will make ironing easier.

When laundering Battenberg pieces put a teaspoonful of borax in the rinsing water and there will be no need of starch.

SOAP AND FANCYWORK.

Hemstitching forms a dainty and inexpensive finish for household linen and underclothing, but the difficulty of drawing the threads often prevents the busy woman from undertaking it. If a piece of pure white soap be rubbed over the surface of the cloth on the wrong side, the threads may be drawn with perfect ease and at a saving of fully half the time usually required. When making the round perforations for eyelet embroidery, hold a piece of soap under the cloth allowing the stiletto to pass through into it; when it is withdrawn it imparts a slight stiffness to the material that insures the making of very even, perfect embroidery.



Soak hair brushes in ammoniated water to harden the bristles and prevent them from falling out.

If a gown has become stained with lemon juice, ammonia applied to the spot will restore the cloth to its natural color.

To remove ink stains from clothing soak the spot in sour milk.

A faded dress may be made perfectly white by boiling it in water to which cream of tartar has been added.

HOUSEHOLD HINTS



If a pinch of ginger is put into doughnuts they will not absorb the fat in which they are fried.

If potatoes are pared and laid in cold water before boiling they will remain white.

Dry celery stalks and use them for seasoning.

Never put strawberries in tinware.

A hot cloth wrapped around jelly or ices will cause them to come out of the molds without sticking.

A little boiling water added to an omelet will keep it from being tough.

A little butter added to cake frosting greatly improves it.

Dredge cake tins with flour and the cake will not stick to the tins.

Wooden spoons are best to use in cakemaking.

If raisins and currants are rolled in flour before being put into cake they will not sink to the bottom.

When cutting fresh bread dip the knife in hot water.

Keep an apple in the cake-box. It will keep the cake fresh for a long time.

If grease is spilled on the kitchen floor cold water should be poured on it immediately. The water will harden the grease and prevent it from soaking into the floor. It may then be scraped up with a knife.

When using valuable vases for table decoration fill them one-fourth full of sand to prevent them from being tipped over.

Household Hints

Scatter a few drops of lavender in bookcases in the summer and no mold will be found.

To preserve maps brush each with a solution of gutta percha which is quite transparent. . It may be applied to both sides.

Moisten grease spots with cold water and soda before scrubbing.

Soak new brooms in hot, salted water before using them. The salt toughens the bristles and the brooms will last longer.

Try cucumber peelings to exterminate cockroaches. The cucumber acts as poison to the roaches.

Stains on knives, however obstinate, will disappear if rubbed with a piece of raw potato.

Try soft tissue paper for cleaning or polishing a mirror.

Never use soap and water on varnished woodwork.

To prevent flies from entering a house brush the screen doors with kerosene.

If a drawer sticks, rub a little fresh lard on it.

Sprinkle the cellar often with chloride of lime and it will be kept free from rats.

To clean straw mattings wash them with soft water, changing the water often.

Add a little kerosene to the water in which windows are washed.

Household Hints

Burn orange peel on the stove instead of coffee for disagreeable odors—the effect is more pleasant.

A few drops of oil of lavender poured in a glass of hot water makes a pleasant odor in a sick room.

Scour copper kettles with salt and vinegar.

Keep an oyster shell in the teakettle to prevent the forming of a crust.

Straw mattings will last longer if given a coat of varnish.

A piece of camphor kept with silver will prevent the silver from tarnishing.

Crushed eggshells or shot will clean a water bottle or vinegar cruet.

Use lemon juice to remove mildew stains.

Put a pinch of salt into water in which cut flowers are placed and they will last longer.

To clean a clogged drain pipe, pour down some kerosene and follow it immediately with boiling water.

Polish a dining table with melted beeswax, rubbed on with a soft cloth.

A gold chain may be made to look very bright by dipping it in a cup containing one part of ammonia and three parts of water.

A teaspoonful of flour of sulphur, dissolved in hot milk and slowly sipped, is said to be helpful in case of sore throat.

Household Hints

Apply common mud to a bee sting and the pain will cease.

Scrape raw potatoes and apply the pulp to a burn. It will give immediate relief.

The whites of eggs beaten, with salt, to the consistency of frosting and applied to a sprain will give great relief. Renew the application as the egg becomes dry.

Celery, eaten abundantly, is said to be good for neuralgia.

Lay thin slices of potato across the forehead in case of headache.

A gargle of salt and water is a good remedy for sore throat.

Boiled flaxseed juice flavored with lemon is excellent for a cough.

To cure hiccoughs, take a long breath and hold it.

Salt and sugar mixed together will sometimes stop a cough.

When planting sweet peas have the rows run north and south. The plants will blossom better.

When laundering lace curtains, if a creamy shade is desired, add clear, strong coffee to the starch.

Wash challies in rice water made by cooking one pound of rice in five quarts of water. Strain and cool.

Add a little turpentine to water in which clothes are boiled; it will whiten them.

Clean flatirons with emery paper.



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MRS. EVANS' SHORT METHOD FOR BREAD MAKING

Scald one and one-half pints milk; dissolve one cake Golden Gate Compressed Yeast in two-thirds cupful lukewarm water; add two tablespoonfuls sugar; sift two sifters of flour in mixing bowl. When milk is lukewarm, add one large tablespoonful salt; add dissolved yeast to milk; make well in center of flour and add milk. Stir with mixing spoon until flour is all taken up, then turn out on board and knead well for twenty minutes. Return to bowl and let rise in warm place, well covered. This will take from two to three hours. When sufficiently risen, punch down and let stand for three-quarters of an hour longer (doubled in bulk). Mold into loaves or rolls, handling the dough very gently. Put in well-greased pans, let rise and bake. Rolls should rise at least one-half hour and loaves one hour. Bake rolls twenty-five minutes and loaves one hour in wood or coal range, or forty-five minutes in gas range. If desired to make this bread over night, use only one tablespoonful sugar and one and one-half tablespoonfuls salt. Bread made by this method can be set at seven o'clock in the morning and should be out of the oven by noon.

If desired to make bread at night, use method as above at night just before retiring, and in the morning dough will be ready to put into pans; let rise and bake. If dough is made into loaves at seven in the morning, it should be baked by nine o'clock. If desired, potatoes and potato water can be used in this recipe.

RAISED LAYER CAKE

Dissolve one cake Golden Gate Compressed Yeast in one cup milk; add one teaspoonful sugar and flour enough to make batter. Set aside in warm place, well covered, to rise. When light, have ready one-half cup butter creamed with one and one-half cups sugar; add to sponge. Now separate sponge, dividing it in half; add to one-half of it the well-beaten yolks of four eggs, vanilla and flour enough to make ordinary cake batter; put in well-buttered pans and let rise and bake. Do same with other half, using whites of four eggs.

